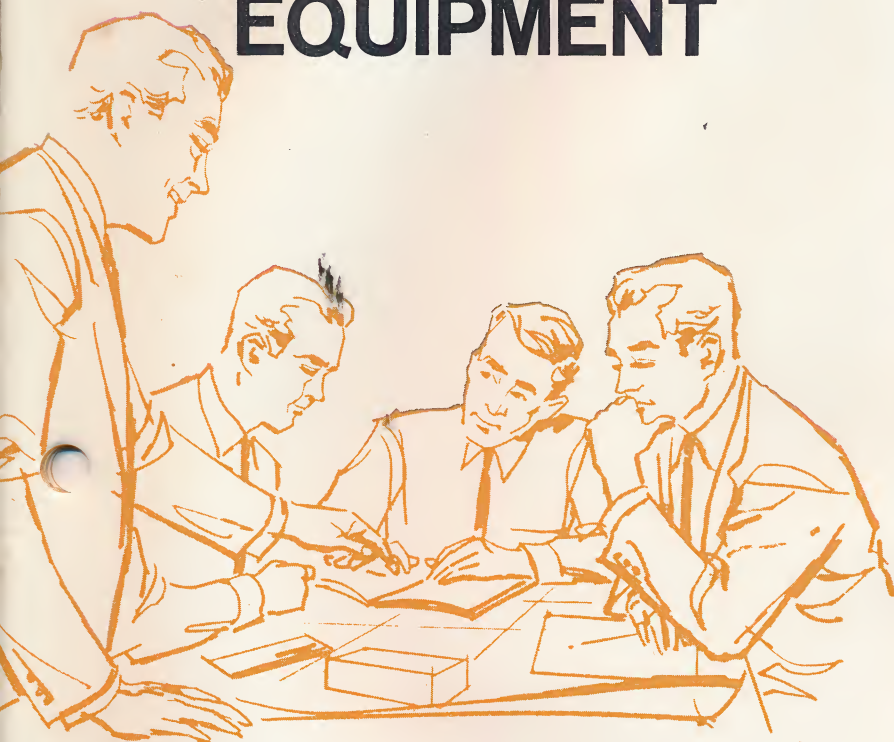


INDEX

HOBART

KITCHEN & DISHWASHING EQUIPMENT



Complement your kitchen plans, large or small, by specifying products of Hobart.





The broad line of Hobart equipment includes the right combination to speed any food operation — each step from weighing in to preparation right on through cleanup. The right machines working together produce the greatest capacity at the lowest true cost. And, Hobart offers the largest network of sales and service offices.

The following 15 pages contain specifications and highlights on the complete line of Hobart kitchen and dishwashing machines and KitchenAid products for the home. For more specific details, call your Hobart representative or write to Dept. SC, The Hobart Manufacturing Co., Troy, Ohio.

HOBART®

Quality All the Way

THE HOBART MANUFACTURING CO., TROY, OHIO

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HOBART

Selection Factors

1 CAPACITY RATINGS (mechanical) represents the maximum expectancy of each model. For average working conditions base estimate on approximately 70% of the mechanical capacity.

Rating in "Persons Per Meal" represents size of machine ordinarily recommended for establishments feeding the number of persons indicated for peak demand.

Production of clean dishes will vary with type and con-

venience of layout, amount of food and length of time it has remained on dishes, relative hardness of water, industry of the operator and fluctuations in flow of soiled dishes.

2 MOTORS & PUMPS. Highly efficient motors, pumps (Weir Tested) and wash systems — designed and built by Hobart for each particular model — assure the proper volume of water at the required pressure. Choke Rings or Reducing Collars are available when specified for washing plasticware.

3 PUMP CAPACITY. These figures indicate volume of water circulated over dishes and have no bearing on water consumption. When tank has been filled, water is circulated by the pump.

4 HEATING EQUIPMENT. Heating equipment is supplied to keep the water hot in the tank, or tanks, of the machine. (Electric Heat available for all dishwashers except Model UM.) When electric heat is specified on any dishwashing

glasswashing and dishwashing machines

When electric heat is specified on any dishwashing machine, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch not furnished by Hobart.

†Rack size on SM-6T2 only is 16" x 16" — average 15 dishes or 30 glasses per rack. UM-4 and UMP-4 racks special.

‡"D" after UM model numbers indicates dual water inlet.

*Approved by N.S.F. and listed by U.L.

**Listed by U.L.—Not subject to N.S.F.

● Chemical Sanitizer Models — N.S.F. approved.

brush type glasswashing machines					
SQ-21* cold water type	BWS-1**	BW-10**	UM-4* UM-4-D*‡ UM-C4● UM-C4D‡●	UMP-4* UMP-4-D*‡ UMP-C4● UMP-C4D ‡●	
Persons per Meal: Recommended for Serving Approximately	(Intermittent Operation)	Up to 250	Over 500	Up to 45	Up to 45
Racks per Hour (19¼" x 19¼")			40	15	15
Dishes per Hour (Average 25 per rack)				375	375
Glasses per Hour (Average 45 per rack)	Up to 450	Up to 250	Over 500	675	675
FLOOR SPACE — (Inches) Table to Table Length			37¼"	24	24
MOTOR — Hobart-built — See 2 H.P.		¼	¼	¼	¼
TANK CAPACITY Gallons				2½	2½
PUMP CAPACITY — See 3 Gallons per Minute — Weir Test				45	45
HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot) Gas Burner	NOT REQUIRED			Complete automatic cycle. Hot water Consumption: UM-4 & UMP-4; 4½ gal. 165° water per rack. UM-4-D & UMP-4-D, 2½ gal. 140° water & 2½ gal. 180° water per rack. UM-C4, UM-C4D, UMP-C4, & UMP-C4D, 4½ gal. of 120° to 140° per rack. Flow rate must be minimum of 5 gal. per minute.	
Steam Injectors					
Electric Heating Unit					
Size Used					
BURNER CAPACITY — (With Natural Gas) — Cu. ft. per Hour					
RINSE — See 5 — Minutes operated during hour of capacity operation (12 second rinse per rack on T2 models) (15 second rinse per rack on T3 models)			10.0		
RATE OF RINSE FLOW — Gals. per min. At 20 lbs. Flow Pressure			4.6		
At 25 lbs. Flow Pressure			5.2		
RINSE CONSUMPTION — Gals. per hr. — MAXIMUM At 20 lbs. Flow Pressure			46.0		
At 25 lbs. Flow Pressure			52.0		
STEAM CONSUMPTION — Pounds per hr. — MAXIMUM Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP) Dishwasher, based on 20 PSI steam and on customer supplying final rinse water at 180°F. minimum					
Steam Booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water raised to 180°F. min. (50°F. rise)					
PEAK RATE OF DRAIN FLOW — Gals. per min. (Initial rate with full tank)				15	15
SHIPPING WEIGHT CRATED — Approx. lbs.	72	188	390	165	225

machine, a disconnect switch (NOT furnished by Hobart) is recommended. The disconnect switch is to be supplied and installed by the electrical contractor and connected in the heater electrical supply circuit ahead of machine at the time of installation.

5 RINSE WATER. An adequate supply of hot rinse water is essential to the successful operation of any dishwasher.

Actual consumption of hot water by any machine will vary with pressure of the supply, speed at which machine is operated and the general dish table layout.

In estimating hot water requirements for the installation, the following points should be considered.

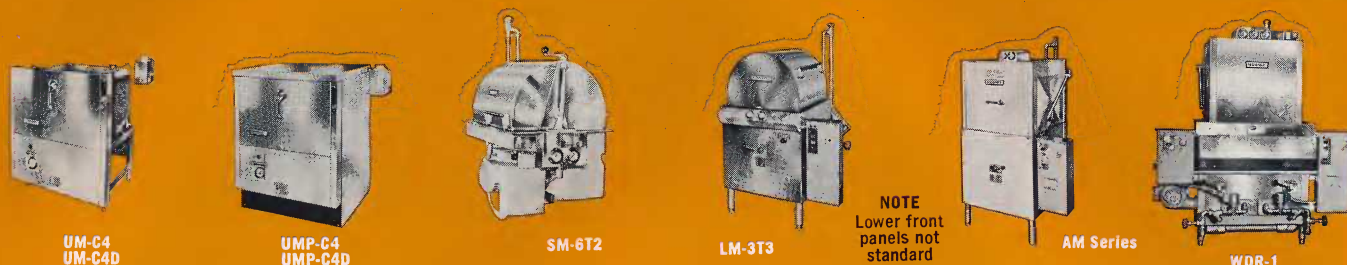
1 Pressure — A flowing pressure of 20 lbs. is ideal for a good rinse. "Flowing Pressure" is that indicated on a pressure gauge installed at the inlet side of final rinse valve and read when rinse is flowing.

Pressure regulators are recommended when the flowing pressure exceeds 25 lbs.

2 Rate of flow — The figures indicate relatively high momentary requirements of the models on which operation is intermittent (Models SM-6T2, LM-3T3, WDR-1 and the AM Series). For these models ample storage capacity should be included in order that the "non-flowing" periods may be used for building up the supply.

On automatic models (C-44, C-54, C-64, C-81, CS-100 and CS-117) rate of flow is lower, but hourly consumption is higher due to greater machine capacity and rinse water consumption proportional to the number of racks washed.

3 Temperature — National Sanitation Foundation Standards require a final rinse of 180° F. minimum registered on the final rinse thermometer to insure sanitation. Where regular hot water supply is below this point, a booster heater is recommended.



door & hood type dishwashing machines

	SM-6T2*†	LM-3T3*	AM-8T2* AM-9T2*	AM-8T3* AM-9T3*	AM-9CT2*	AM-9CT3*	WDR-1*
	Up to 50	100/250	100/250	100/250	100/250	100/250	125/300
	38	53	51	55	50	54	60
	570	1325	1275	1375	1250	1350	1500
	1140	2385	2295	2475	2250	2430	2700
	22	25¼	25¼	25¼	25¼	25¼	25¼
	½	1	1	1	1	1	WASH 1 RINSE 1
	5	18	18	18	18	18	WASH 18 RINSE 19
	50	130	175	175	175	175	WASH 175 RINSE 175
	Non-Reg. 1-1000 watt	Optional — Non-Regulated Optional — Non-Regulated Optional — Non-Regulated 1-5000 watt					Op. Reg. Op. Reg. 2-5000 watt
		12	12	12	12	12	
	7.6	13.2	10.2	13.8	10	13.5	10
	6.8 7.8	9.5 10.8	8.9 9.9	8.9 9.9	8.9 9.9	8.9 9.9	8.9 9.9
	51.7 58.5	126.0 142.6	91.0 101.0	122.8 136.6	89.0 99.0	120.0 133.6	89.0 99.0
		43 60	43 60	43 60	43 60	43 60	86 60
	28	42	42	42	42	42	42
	290		600	600	600	600	1050

HOBART

automatic rack-conveyor dishwashing machines

When electric heat is specified on any dishwashing machine, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is not furnished by Hobart.

Entire C-Line Dishwashers listed by
U.L. and approved by N.S.F.

SEE SELECTION FACTORS — PAGES 2 & 3

CAPACITY RATINGS (MECHANICAL) See 1

HOBART MODEL

Persons per Meal: Recommended for Serving Approx.

Racks per Hour (19 $\frac{3}{4}$ " x 19 $\frac{3}{4}$ ")

Conveyor Speed — Feet per minute

Dishes per Hour (Average 25 per rack)

Glasses per Hour (Average 45 per rack)

FLOOR SPACE — (Inches) Table to Table Length

MOTOR — Hobart-Built — See 2
H.P.

TANK CAPACITY
Gallons

PUMP CAPACITY — See 3
Gallons per Minute — Weir Test

HEATING EQUIPMENT — See 4 (For keeping power wash and/or
power rinse water hot)
Gas Burners
Steam Injectors
Electric Heating Unit
Size Used

BURNER CAPACITY — (With Natural Gas) — Cu. ft. per Hour

RINSE — See 5 — Mins. operated during hr. of maximum operation

RATE OF RINSE FLOW — Gals. per min.
At 15 lbs. Flow Pressure
At 20 lbs. Flow Pressure
At 25 lbs. Flow Pressure

RINSE CONSUMPTION — Gals. per hr. MAXIMUM
At 15 lbs. Flow Pressure
At 20 lbs. Flow Pressure
At 25 lbs. Flow Pressure

STEAM CONSUMPTION — Pounds per hr. MAXIMUM
Approx. 30 lbs. per hr. — 1 boiler h.p. (BHP)
Dishwasher, based on 20 PSI steam and on customer
supplying final rinse water at 180°F. minimum
Steam booster, if used, based on 20 PSI steam — 20 PSI water
flowing — 130° entering water raised to 180°F. min.

EXHAUST REQUIREMENTS — Entrance End
Cubic Feet per minute — Discharge End

PEAK RATE OF DRAIN FLOW — Gals. per min.
(Initial rate with full tank)

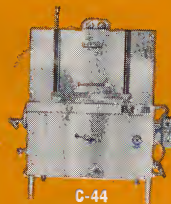
SHIPPING WEIGHT CRATED — Approx. lbs.



WS-22



PW-36



C-44



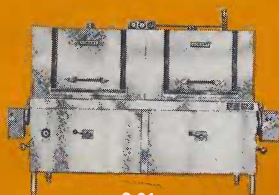
RS-22



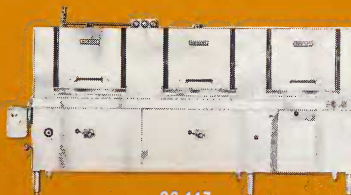
C-54

NOTE
Lower front
panels not
standard

WS-22	WS-22 (Standard)	RS-22	PW-36	
These Pre-Wash Units are operated by and directly connected to Models C-44, C-54, C-64 and C-81.				
Dishwasher table to table length is increased 22" when adding WS-22 and RS-22, and 36" when adding PW-36				
Both upper and lower arms used	Only upper arms used	½	1	
		20.8	20.0	
		50	150	
None Required				
60	60			
7.7 8.6 9.3	6.0 6.8 7.5			
461 515 557	360 408 450	None	None	
Note: Figures shown are maximum. All exhaust ducts to machine must have locking type damper in each duct.				
200	200	330		



C-81



CS-117

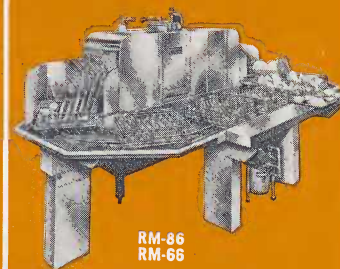


C-64



CS-100

NOTE
Lower front
panels not
standard


RM-86
RM-66

Rack-O-Matic Models

Use M9A RM Special Racks

Approved by N.S.F.

	C-44	C-54	C-64	C-81	CS-100	CS-117	RM-86	RM-66
	200/400	300/600	350/700	500/900	350/700	500/900	350/700	200/400
	194	234	234	265 @ 7.4 f.p.m. 360 @ 10 f.p.m.	234	265 @ 7.4 f.p.m. 360 @ 10 f.p.m.	193	152
	4	6.5	6.5	7.4 Standard 10.0 Optional	6.5	7.4 Standard 10.0 Optional	4 to 6.6	4 to 5.4
	4,875	5,850	5,850	6,650 @ 7.4 f.p.m. 9,000 @ 10 f.p.m.	5,850	6,650 @ 7.4 f.p.m. 9,000 @ 10 f.p.m.	4,825	3,800
	8,775	10,500	10,500	11,970 @ 7.4 f.p.m. 16,200 @ 10 f.p.m.	10,500	11,970 @ 7.4 f.p.m. 16,200 @ 10 f.p.m.	8,685	6,840
	44	53¼	63¾	80½	99¾	116½	13'8" x 6' Area	12' x 6' Area
	1½	2	Wash 1½ Rinse 1½	Wash 2 Rinse 2	Pre-Wash 2 Wash 2 Rinse 2	Pre-Wash 2 Wash 2 Rinse 2	Pre-Wash ½ Wash 1½ Rinse 1½ Drive Unit ½	Pre-Wash ½ Wash 1½ Drive Unit ½
	30.4	37.0	Wash 22 Rinse 22	Wash 27.7 Rinse 27.7	Pre-Wash 20 Wash 22 Rinse 22	Pre-Wash 20 Wash 27.7 Rinse 27.7	Pre-Wash 10 Wash 21 Rinse 21	Pre-Wash 10 Wash 32
	195	235	Combined 340	Combined 420	Combined 548	Combined 628	Wash 200 Rinse 200	Wash 215
	Extra Stand. Non-Reg. Extra 1-10 KW	Extra Stand. Non-Reg. Extra 2-10 KW	Extra Stand. Non-Reg. Extra 3-10 KW	Extra Stand. Non-Reg. Extra 3-10 KW	Not Available Standard Regulated Extra Regulated 3-10 KW		Extra Regulated Standard Regulated Extra Regulated 3-10 KW	Optional Regulated Optional Regulated Extra Regulated 1-10 KW
	45	45	Wash 45 Rinse 45	Wash 45 Rinse 45			Wash 45 Rinse 45	40
	60	60	60	60	60	60	Variable Pending Speed of Operation	
	6.5 7.5 8.5	6.5 7.5 8.5	4.5 4.7 5.2	4.5 4.7 5.2	4.5 4.7 5.2	4.5 4.7 5.2	4.0 4.3	7.0 8.0
	390 450 510	390 450 510	390 402 432	390 402 432	390 402 432	390 402 432	360 378	420 480
	The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.							
	65 230	71 230	130 220	143 220	130 220	143 220	130 220	65 230
	200 400	200 400	200 400	200 400	200 400	200 400	200 400	200 400
	38	38	38	38	38	38	42	42
	750	890	1,306	1,562			3,150	2,400

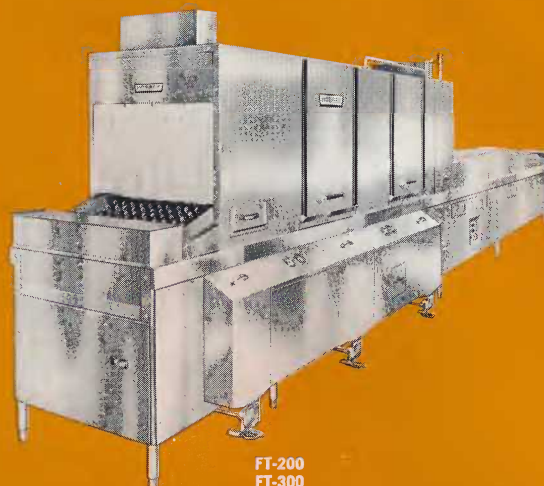
HOBART

flight type continuous racking automatic conveyor dishwashers

SEE SELECTION FACTORS — PAGES 2 & 3

FT (flight-type) Models—many additional variations of these model specifications are available and engineering data furnished on request. Numbers in parentheses, below model number, from left to right represent the following respectively: Loading section; Washing and Rinsing sections; Unloading section.

Entire FT-200 Series, FT-300 Series and RS Series are approved for listing by U.L. and approved by N.S.F.



FT-200
FT-300
RS Series

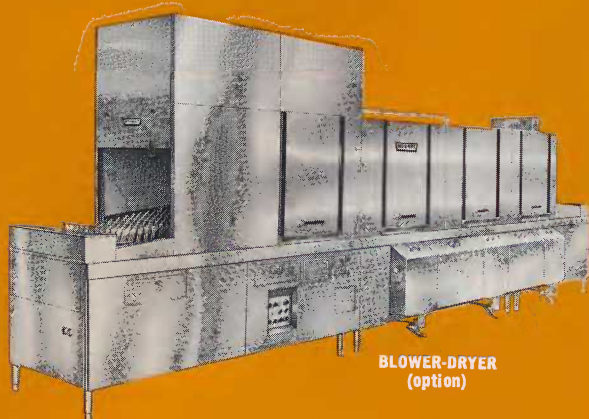
CAPACITY RATINGS (MECHANICAL) See 1

HOBART MODEL

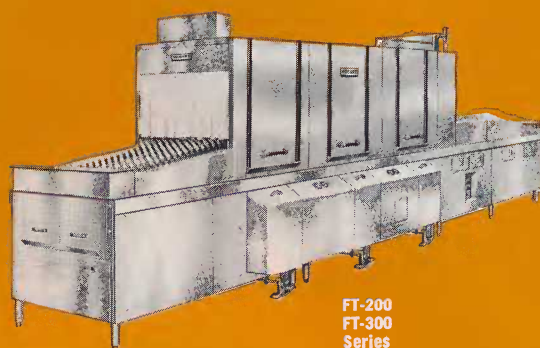
FT-200 RS Series (3RS-8-5, 6, 8, 11)

Conveyor Speed—Feet per minute	5 to 8			
Dishes per Hour	7,000 to 10,000			
FLOOR SPACE — Table to Table Length	Determined by the combination of various lengths in loading and unloading ends.			
MOTOR — Hobart-Built — See 2 — H.P.	RS ½	Wash 2	Rinse 2	Conv. ½
TANK CAPACITY — Gallons	23	41	43	—
PUMP CAPACITY — See 3 Gals. per min. — Weir Test	50	205	205	—
HEATING EQUIPMENT — See 4 (For keeping power wash and/or power rinse water hot.) Regulated Steam Injectors—Standard Regulated Electric—Extra	HEATING EQUIPMENT. When electric heat is specified, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is NOT furnished by Hobart. 2-10 KW Wash 2-10 KW Power Rinse			
RINSE — See 5 Minutes operated during hr. of capacity operation	60			
RATE OF RINSE FLOW — At 20 lbs. Flow Pressure Gals. per min.	5.8			
RINSE CONSUMPTION — Gals. per hour At 20 pounds Flow Pressure — MAXIMUM	468 The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.			
STEAM CONSUMPTION — Pounds per hour — MAXIMUM (Approx. 30 lbs. per hr. = 1 boiler h.p. (BHP)) Dishwasher, based on 10 to 50 PSI steam and on customer supplying final rinse water at 180°F. minimum	160			
Steam Booster, if used, based on 20 PSI steam — 20 PSI water flowing — 130° entering water, raised to 180°F. minimum. (50°F. rise)	230			
EXHAUST REQUIREMENTS — Loading End Cubic feet per minute — Unloading End (With Blower-Dryer) — Unloading End	500 1000 1500 } Standard for All FT Models			
PEAK RATE OF DRAIN FLOW — Gals. per min. (Initial rate with full tank)	38			
SHIPPING WEIGHT CRATED	Varies by individual model ... consult your Hobart representative.			

BLOWER-DRYER has the same specification as the basic FT-200 Series, FT-300 Series and RS Series EXCEPT for one additional Blower Motor (2 H.P.-208/240-60 and 416/480-60) and is available on any model having either an 8 or 11 foot unloading section.



BLOWER-DRYER
(option)



FT-200
FT-300
Series

FT-200 Series (5, 6, 7-8-5, 6, 8, 11)				FT-300 RS Series (3RS-8-5, 6, 8, 11)				FT-300 Series (5, 6, 7-8-5, 6, 8, 11)			
5 to 8				6 to 10				6 to 10			
7,000 to 10,000				8,750 to 12,500				8,750, 12,500			
				Determined by the combination of various lengths in loading and unloading ends.							
Pre-Wash 2	Wash 2	Rinse 2	Conv. ½	RS ½	Wash 3	Rinse 3	Conv. ½	Pre-Wash 2	Wash 3	Rinse 3	Conv. ½
*25 **38	41	43	—	23	41	43	—	*25 **38	41	43	—
224	205	205	—	50	240	240	—	224	240	240	—
HEATING EQUIPMENT. When electric heat is specified, a disconnect switch is recommended. It should be located in the line ahead of the machine, by the electrical contractor at the time of installation. This disconnect switch is NOT furnished by Hobart.											
2-10 KW Wash				2-10 KW Power Rinse							
60				60				60			
5.8				5.8				5.8			
468				468 The above figures include 2 gallons per minute of final rinse water for feed-back to power wash tank.				468			
160				175				175			
230				230				230			
Figures shown are maximum All exhaust vents to machine are furnished with locking type damper in each vent...											
38				38				38			
Varies by individual model . . . consult your Hobart representative.											

*This figure for five foot Pre-Wash.

**This figure for six or seven foot Pre-Wash.

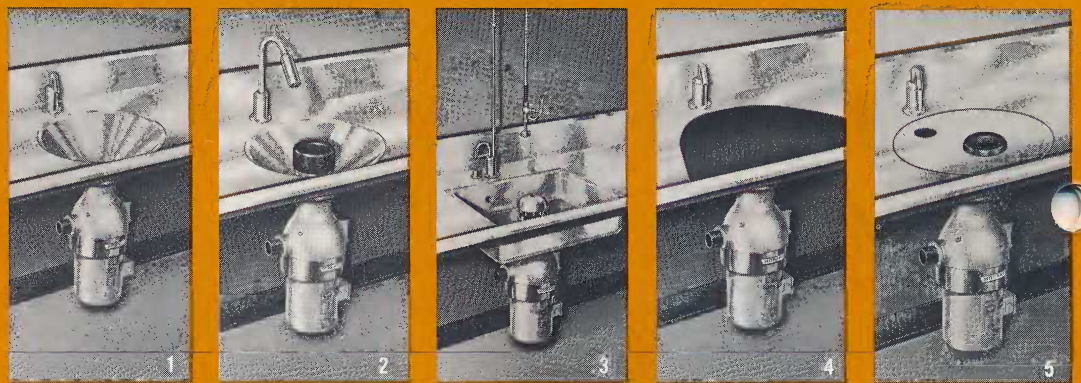
THE HOBART MANUFACTURING COMPANY

HOBART

food waste disposers

Basic FW-75
unit is listed by U.L.

*Cut-out for customers
furnished component
(sink, cone or trough)



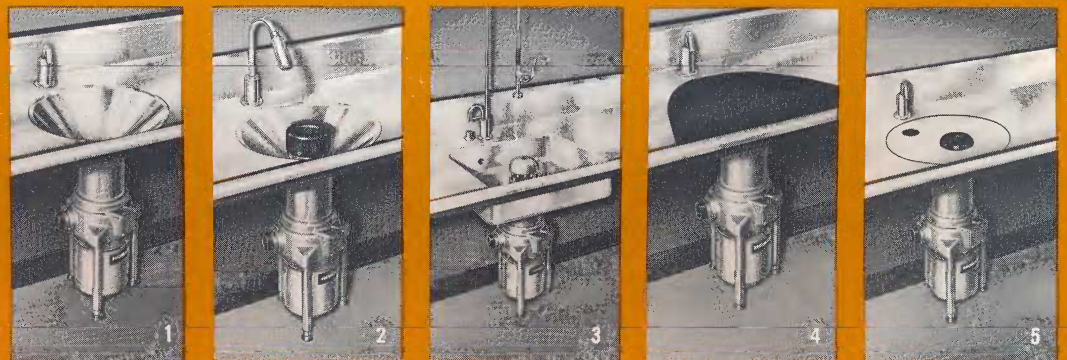
HOBART MODEL

	FW-75-1	FW-75-2	FW-75-3	FW-75-4*	FW-75-5	
MOTOR — Hobart built — H.P.	¾	¾	¾	¾	¾	
TYPE Includes Water Flow Control, Automatic Pressure Switch, ¾" water valve	Cone adapter type for Food Service food waste disposing	Cone adapter type dish-table application for dish scrapping & general disposing	Sink type dish table application for scrapping racked dishes & general disposing	For general food waste disposing where sink or cone exists	Cone adapter type dish-table appli- cation for dish scrapping & general food waste disposing	
WATER INLET Rate of Water Flow Gals. per Min.	Air Gap 5	Hydro-Flush 5	Air Gap Type with Overhead Spray Assembly 5	Air Gap 5	Air Gap 5	
TABLE OPENING REQUIRED	19½" Dia.	19½" Dia.	21⅞" x 17"	—	19½" Dia.	
HEIGHT OF DRAIN OUTLET Based on 34" Table	19½"	19½"	19½"	19½"	19½"	
WEIGHT — Approx.			Basic Unit — 120 lbs. — Shipping Basic Unit — 112 lbs. — Net			

food waste disposers

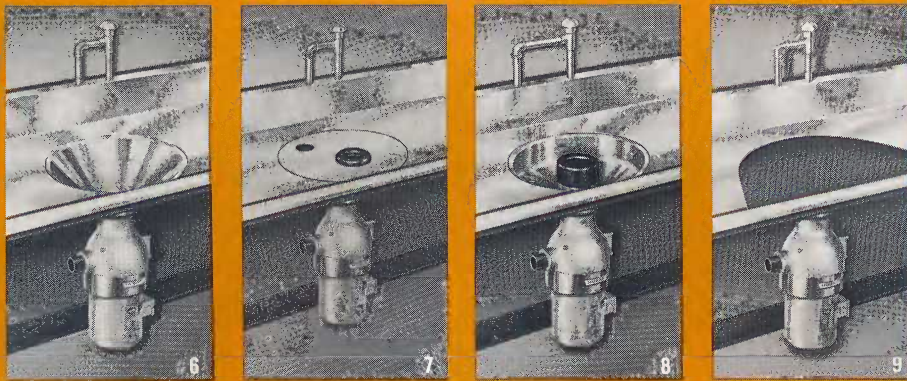
Basic FW-151
unit is listed by U.L.

*Cut-out for customers
furnished component
(sink, cone or trough)



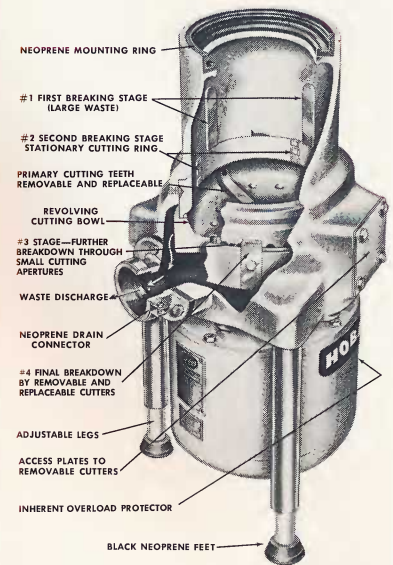
HOBART MODEL

	FW-151-1	FW-151-2	FW-151-3	FW-151-4*	FW-151-5	
MOTOR — Hobart Built — H.P.	1½	1½	1½	1½	1½	
TYPE Includes Water Flow Control, Automatic Pressure Switch, ¾" water valve	Cone adapter type for Food Service food waste disposing	Cone Adapter type dish-table application for dish scrapping & general disposing	Sink type dish- table application for scrapping racked dishes & general disposing	For general food waste disposing where sink or cone exists	Cone adapter type dish-table application for dish scrapping & general food waste disposal	
WATER INLET	Air Gap	Hydro-Flush	Air Gap Type with Overhead Spray Assembly	Air Gap	Air Gap	
Rate of Water Gallons per Minute	8	8	8	8	8	
TABLE OPENING REQUIRED	19½" Dia.	19½" Dia.	21⅞" x 17"	—	19½" Dia.	
HEIGHT OF DRAIN OUTLET Based on 34" Table	16⅞"	16⅞"	16⅞"	16⅞"	16⅞"	
MINIMUM HEIGHT Floor to Top of Disposer Floor to Top of Cone Adapter	26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"	
WEIGHT — Approx.			Basic Unit — 220 lbs. — Shipping Basic Unit — 200 lbs. — Net			



HOBART®

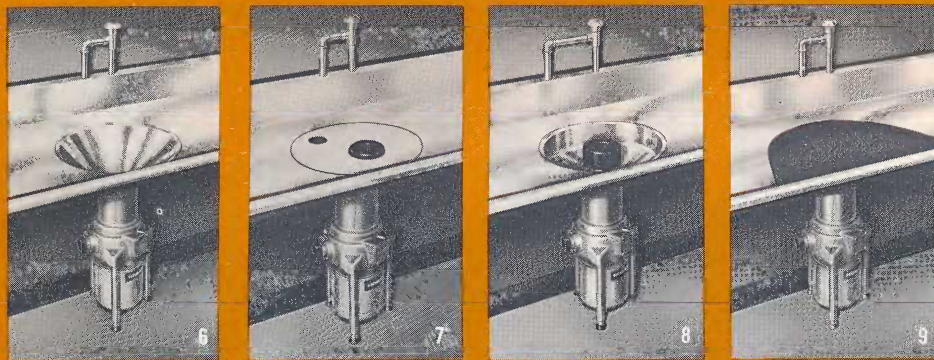
25b
Ho



Basic FW-151 cutaway

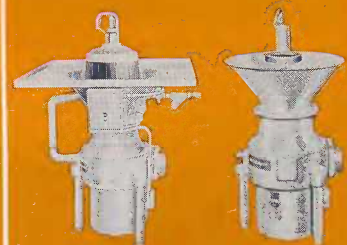
	FW-75-6	FW-75-7	FW-75-8	FW-75-9 *
	¾	¾	¾	¾
	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Swirl sink type dish-table application for dish scrapping & general food waste disposing	For general food waste disposing where sink or cone exists
	Vacuum Breaker & Cone Nozzle 5	Vacuum Breaker & Cone Nozzle 5	Vacuum Breaker Flush Nozzle Cone Nozzle 5	Vacuum Breaker 5
	19½" Dia.	19½" Dia.	19½" Dia.	—
	19½"	19½"	19½"	19½"

SHIPPING WEIGHT WILL INCREASE DEPENDING UPON ACCESSORIES ORDERED.



	FW-151-6	FW-151-7	FW-151-8	FW-151-9*
	1½	1½	1½	1½
	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Cone adapter type dish-table application for dish scrapping & general food waste disposing	Swirl sink type dish-table application for dish scrapping & general food waste disposing	For general food waste disposing where sink or cone exists
	Vacuum Breaker & Cone Nozzle	Vacuum Breaker & Cone Nozzle	Vacuum Breaker Flush Nozzle Cone Nozzle	Vacuum Breaker
	8	8	8	8
	19½" Dia.	19½" Dia.	19½" Dia.	—
	16⅞"	16⅞"	16⅞"	16⅞"
	26¾" 34"	26¾" 34"	26¾" 34"	26¾" 34"

SHIPPING WEIGHT WILL INCREASE DEPENDING UPON ACCESSORIES ORDERED.



Listed by U.L.

FW-500-1 FW-500-2	FW-500-3 FW-500-4
5 H.P.	5 H.P.
Dual Injection of Water Type, for Large Kitchen Installations or Supermarket Applications	Cone Adapter Type, Dish Table Application for Dish Scrapping & General Food Waste Disposing
Air-Break Type	Air-Gap Type
16	11.5
32" x 32"	19" or 19½" Diameter Circle
14½"	14½"
580	520

HOBART

vertical cutter/mixers

*Approved by N.S.F.
*Approved by N.S.F. and listed by U.L.

VCM-25



VCM-40



VCM-40E



VCM-60E



Accessories
Suitable for
Individual
Operation

Speed Used and
Approximate
Processing
Time

VCM-25*

VCM-40*

VCM-40E*

VCM-60E*

Capacity of Bowl—Quarts	25	40	40	60
Motor H.P. (2 speed) Low speed/High speed	4.5/5.5	7.5/10.0	9.0/12.0	20.0/25.0
Electrical—Volts/Cycles/Phase	—	220/60/3 & 440/60/3	—	—
Bowl	Manual	Stainless Steel	Powered	Aluminum
Mixing Baffle	#12	#12	1/2 H.P.	3/4 H.P.
Attachment Hub Size (Optional)	283/397	318/465	532/772	970/1360
Weights—Net lbs./Shipping lbs.				

KITCHEN CAPACITIES (Single Batch)

Lettuce (Heads)	Narrow Knives	Low — 1 1/2 Secs.	8	12	12	18
Mayonnaise, Roquefort, French (Gals.)	Knead/Mix Shaft or Narrow Knives	Low — 2 Mins.	5	8	8	12
Potato & Egg Salad (Pounds)	Narrow Knives	Low — 20 Secs.	20	32	32	48
Cheese, Grated (Pounds)	Narrow Knives	Low — 15 Secs.	18	29	29	44
Cheese Spreads (Pounds)	Narrow Knives	High — 1 1/2 Mins.	30	48	55	72
Bread Crumbs (Pounds)	Narrow Knives	High — 2 Mins.	7	11	11	17
Soup Stock (Pounds)	Narrow Knives	Low — 30 Secs.	25	40	40	60

MEAT CAPACITIES

Meat Loaf (Pounds)	Narrow Knives	Low — 45 Secs.	25	40	40	60
Ham Salad (Pounds)	Narrow Knives	Low — 38 Secs.	25	40	40	60
Wieners & Bologna Emulsion (Pounds)	Narrow Knives	High — 3 Mins.	32	50	60	80
Hamburger, Frozen 28°F. (Pounds)	Wide Knives	Low — 25 Secs.	25	40	40	60
Liver Paste (Pounds)	Narrow Knives	High — 3 Mins.	32	50	60	80

BAKERY CAPACITIES

Heavy Bread Doughs (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	25	40	45	60
Bread or Roll Dough — Light to Medium (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	33	52	57	78
Pizza Dough (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 1 Min.	25	40	45	60
Pie Dough (Pounds)	Narrow Knives	Low — 12 Secs.	31	50	50	75
Apple Turnovers & Cream Horns (lbs.)	Narrow Knives	Low — 20 Secs.	31	50	50	75
Danish Pastry (Pounds)	Narrow Knives	Low — 20 Secs.	33	52	57	78
Layer Cakes (Pounds)	Narrow Knives	Low — 1 Min.	38	60	60	90
Cookies (Pounds)	Knead/Mix Shaft or Narrow Knives	Low — 40 Secs.	20	32	35	48
Fruit Fillings (Pounds)	Narrow Knives	High — 2 Mins.	25	40	45	60
Frozen Eggs 28°F. (Pounds)	Wide Knives	Low — 45 Secs.	16	26	26	39

Standard Accessories — All Models: A shaft with 2 narrow knives and (for small quantities) a Knead/Mix Shaft.

Optional Accessories — All Models: Wide Knives, Grating Shaft, Wide Wave-Cut Knives, Knead/Mix Shaft for large quantities. Narrow Wave-Cut Knives, Homogenizing Baffle. A reduction gear for operating Standard Hobart #12 attachments is available for Models VCM-25 and 40 only.

vegetable peeler

6430 and 6460 available less cabinet base and trap. Both available with timer when specified as 6430T and 6460T.

*Approved by N.S.F.
*Approved by N.S.F. and listed by U.L.



6115



6430-6460



HOBART MODEL

6115*

6430*

6460*

ACCESSORY, STAINLESS
STEEL CABINET BASE
and TRAP for 6115*

	STANDARD STAINLESS STEEL			ADJUSTABLE LEGS Working height adjustable from chute to floor 34" to 39 3/4"
	1/2 H.P.	3/4 H.P.	1 H.P.	
MOTOR—Hobart-Built Ball Bearing				PEEL TRAP Adjusts to 4 positions front, rear, left, right
POTATOES Correct Size Batch	15-20 lbs.	30-33 lbs.	50-60 lbs.	
Time to Peel Batch	1-3 Mins.	1-3 Mins.	1-3 Mins.	DRAIN (Bottom of Cabinet) 2" Male pipe size
CARROTS Correct Size Batch	8-12 lbs.	15-25 lbs.		
Time to Peel Batch	1-3 Mins.	1-3 Mins.		SHIPPING WEIGHT — lbs. Base 43 — Peeler 99
BEETS Correct Size Batch	10-15 lbs.	15-25 lbs.		
Time to Peel Batch	1-2 Mins.	1-2 Mins.		

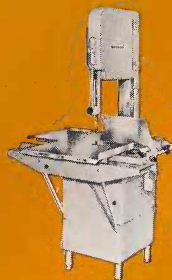
meat saws

*Approved by N.S.F.

*Approved by N.S.F. and listed by U.L.



5212



5214



5216

HOBART MODEL	F.O.B. Destination		
	5212*	5214*	5216*
CUTTING CLEARANCE	13 $\frac{3}{8}$ " High 10 $\frac{7}{8}$ " Wide	16 $\frac{1}{8}$ " High 13 $\frac{1}{4}$ " Wide	18 $\frac{1}{8}$ " High 15 $\frac{1}{4}$ " Wide
CUTTING TABLE	15 $\frac{1}{2}$ " x 31"	18" x 35"	21 $\frac{1}{4}$ " x 38 $\frac{3}{4}$ "
MOTOR	1 H.P.	2 H.P.	2 H.P.
CARRIAGE	15" x 20" 20 $\frac{1}{4}$ " Travel	16" x 21" 42 $\frac{1}{2}$ " Travel	17 $\frac{1}{2}$ " x 24" 48 $\frac{3}{8}$ " Travel

slicers

Slicers approved by N.S.F. and listed by U.L. 411 not N.S.F. approved.



411



1612



410



1712

HOBART MODEL	F.O.B. Destination			
	410	411	1612	1712
TYPE OF OPERATION	Manual	Adjustable Spring-Feed	Angle-Feed	Angle-Feed Automatic
KNIFE SIZE Solid Stainless Steel	10"	11"	11 $\frac{3}{4}$ "	11 $\frac{3}{4}$ "
MOTOR Hobart-built	$\frac{1}{8}$ H.P.	$\frac{1}{4}$ H.P.	$\frac{1}{4}$ H.P.	$\frac{1}{2}$ H.P.
SLICE THICKNESS	Up to $\frac{3}{4}$ "	Up to $\frac{3}{4}$ "	Up to 1 $\frac{1}{4}$ "	Up to 1 $\frac{1}{4}$ "
CARRIAGE	9 $\frac{1}{4}$ " x 10"	10 $\frac{1}{2}$ " x 10"	12" x 12"	12" x 12" Automatic 2-speed motor driven carriage

meat tenderizers

Tenderizers approved by N.S.F. and listed by U.L.



DISPOSER STAND *

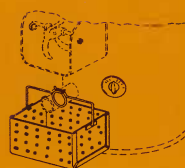
Tubular steel legs with adjustable leveling feet for installation with 6430 and 6460. Stand furnished with adapter casting for mounting $\frac{1}{4}$ or $\frac{3}{4}$ H.P. commercial disposer with 3 $\frac{1}{2}$ " sink flange.

SHIPPING WEIGHT — 70 lbs.



PORTABLE STAND *
Accessory, sturdy black enameled tubular steel frame

6" rubber-tired wheels in rear-swivel casters, with brake in front.
FLOOR SPACE REQUIRED
22" x 22 $\frac{1}{2}$ ". Height to peeler support surface 32 $\frac{1}{2}$ " — overall 37 $\frac{1}{2}$ ". Can be used with sinks up to 38" high.
SHIPPING WEIGHT—22 lbs.



PEEL TRAP BASKET *
Perforated Steel

Suspended from discharge hose for use with portable stand. Special clamp for hose furnished. 9 $\frac{1}{2}$ " x 6 $\frac{1}{4}$ ". Depth 5".

SHIPPING WEIGHT — 4 lbs.



401

401 STEAKMASTER

Lift-out tenderizer unit has stainless steel processing parts. Polished aluminum one-piece housing.

SHIPPING WEIGHT — 77 lbs.



401-S

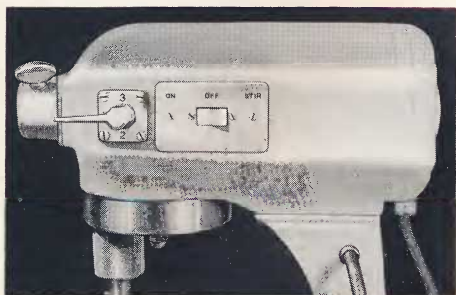
401-S STEAKMASTER

Lift-out stainless steel processing unit. Polished aluminum one-piece housing. For use where regulations require, the 401-S is equipped with safety cover interlock and safety chute.

SHIPPING WEIGHT — 78 lbs.

HOBART

food mixing machines



"OPTIONAL STIR SPEED" All single phase 20 quart mixers can be ordered with a low speed switch (only 53 RPM). Simply turn speed selector to No. 1 position and hold 'ON-OFF' switch in 'STIR' position. Designated as AS-200 series.

All Mixers are Approved by N.S.F. and listed by U.L.



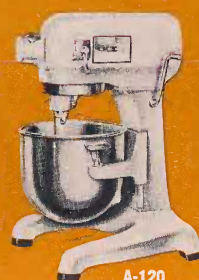
N-50



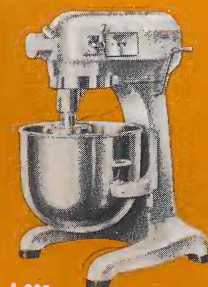
C-100



A-200-F
A-200-FD



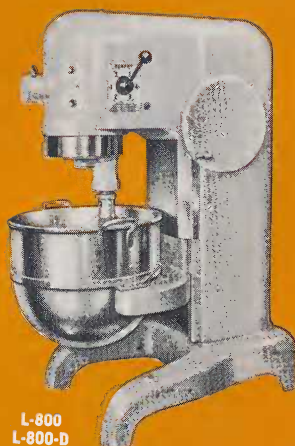
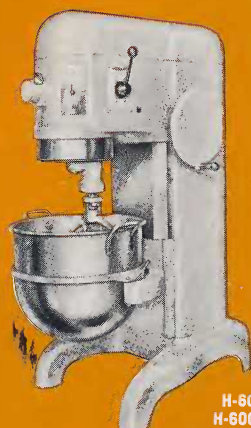
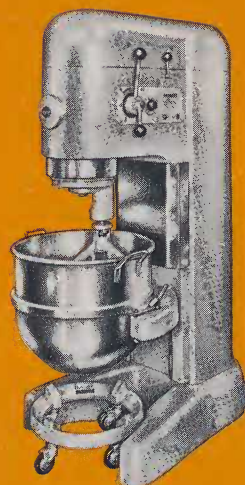
A-120



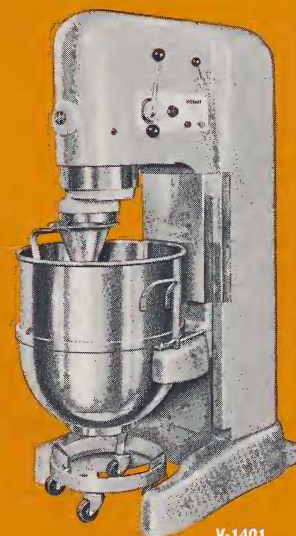
A-200
A-200-D

AGITATORS
(suitable for
individual
mixing
operations)

HOBART MODEL	(Standard Finish) (All-Metal Finish)	N-50	C-100	A-120	A-200 A-200-D
CAPACITY OF BOWL Standard Equipment — Quarts (Liquid)		5	10	12	20
CAPACITY OF BOWLS (Purchased as extra equipment with required adapters) Quarts			3		12
ATTACHMENT HUB SIZE		#10	#10	#12	#12
TIMER CONTROLLED		Optional—Extra (Add "T" to Model Number)			
MOTOR — Hobart-Built		1/8 H.P.	1/4 H.P.	1/4 H.P.	1/2 H.P.
KITCHEN CAPACITIES (Single Batch)					
Mashed Potatoes	B	3 lbs.	8 lbs.	10 lbs.	15 lbs.
Whipped Cream	D—C	3 pts.	2 qts.	2 1/2 qts.	4 qts.
Mayonnaise (Quarts of Oil)	D—C—B	1 1/2 qts.	3 qts.	4 1/2 qts.	10 qts.
Egg Whites	D	1/2 pt.	1 pt.	1 1/4 pts.	1 qt.
Meringue (Quantity of Water)	D	1/4 pt.	1/2 pt.	3/4 pt.	1 1/2 pts.
Waffle or Hot Cake Batters	B	2 qts.	4 qts.	5 qts.	8 qts.
BAKERY CAPACITIES (Single Batch)					
Raised Doughnut Dough	E & EC	—	—	—	9 lbs.—3rd
Heavy Bread Dough	E & EC	—	—	—	15 lbs.—2nd
Bread or Roll Dough (Light to Medium)	E & EC	4 lbs.	11 lbs.	13 lbs.	27 lbs.—1st
Pizza Dough					9 lbs.—1st
Pie Dough	P-B	3 lbs.	9 lbs.	11 lbs.	18 lbs.
Sugar Cookies	B	8 doz.	16 doz.	20 doz.	35 doz.
Pound Cake	B	3 lbs.	9 lbs.	12 lbs.	21 lbs.
Box or Slab Cakes	B-C	4 lbs.	10 lbs.	12 lbs.	20 lbs.
Cup Cakes	B-C	5 doz.	11 doz.	12 doz.	22 doz.
Layer Cakes	B-C	3 lbs.	10 lbs.	12 lbs.	20 lbs.
Short Sponge Cake	C & D	3 lbs.	6 lbs.	8 lbs.	15 lbs.
Sponge Cake Batter	C-D	2 lbs.	5 lbs.	6 1/2 lbs.	12 lbs.
Angel Food (8 to 10 oz. Cake)	D-C	2	5	7	15
Marshmallow Icing	B-J	1/2 lb.	1 lb.	1 1/4 lbs.	2 lbs.
Fondant Icing	B	2 lbs.	6 lbs.	7 lbs.	12 lbs.
Shortening and Sugar Creamed	B	3 lbs.	8 lbs.	9 1/2 lbs.	16 lbs.
Eggs and Sugar for Sponge Cake	B-C	2 lbs.	4 lbs.	5 lbs.	8 lbs.


D-300
D-300-D

L-800
L-800-D

H-600
H-600-D


M-802



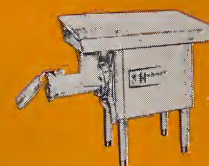
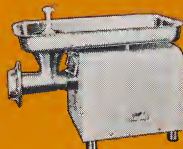
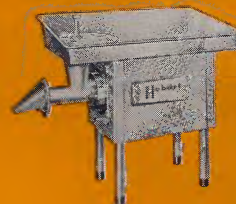
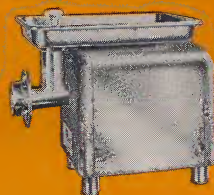
V-1401

A-200-F A-200-FD	D-300 D-300-D	H-600 H-600-D	L-800 L-800-D	M-802	V-1401
20	30	60	80	80	140
12	20	30 40	30 40 60	30 40 60 100	30 40 60 80 100 110
#12	#12	#12	#22	#22 (Extra)	#22 (Extra)
	Optional—Extra (Add "T" to Model Number)		Standard	Standard	Standard
1/2 H.P.	1/2 H.P.	1 H.P.	1 1/2 H.P.	2 H.P.	5 H.P.
15 lbs. 4 qts. 10 qts.	23 lbs. 6 qts. 12 qts.	40 lbs. 12 qts. 18 qts.	50 lbs. 16 qts. 22 qts.	60 lbs. 16 qts. 30 qts.	100 lbs. 30 qts. 50 qts.
1 qt. 1 1/2 pts. 8 qts.	1 1/2 qts. 1 qt. 12 qts.	2 qts. 1 1/2 qts. 24 qts.	2 qts. 3 qts. 30 qts.	2 qts. 3 qts. 32 qts.	4 qts. 5 qts.
9 lbs.—3rd 15 lbs.—2nd 27 lbs.—1st 9 lbs.—1st	15 lbs.—3rd 30 lbs.—1st 45 lbs.—1st 14 lbs.—1st	30 lbs.—3rd 60 lbs.—2nd 80 lbs.—2nd 40 lbs.—1st	40 lbs.—3rd 80 lbs.—2nd 100 lbs.—2nd 55 lbs.—1st	60 lbs.—3rd 140 lbs.—2nd 170 lbs.—2nd 85 lbs.—1st	100 lbs.—3rd 175 lbs.—2nd 210 lbs.—2nd 130 lbs.—1st
Figures above are speeds commonly used. An increase in speed necessitates a reduction of capacity.					
18 lbs. 35 doz. 21 lbs. 20 lbs.	27 lbs. 50 doz. 30 lbs. 30 lbs.	50 lbs. 100 doz. 55 lbs. 50 lbs.	60 lbs. 115 doz. 80 lbs. 80 lbs.	75 lbs. 125 doz. 100 lbs. 100 lbs.	125 lbs. 225 doz. 185 lbs. 185 lbs.
22 doz. 20 lbs. 15 lbs. 12 lbs.	33 doz. 30 lbs. 23 lbs. 18 lbs.	70 doz. 60 lbs. 45 lbs. 36 lbs.	90 doz. 80 lbs. 70 lbs. 54 lbs.	125 doz. 90 lbs. 80 lbs. 65 lbs.	235 doz. 165 lbs. 150 lbs. 140 lbs.
15 2 lbs. 12 lbs. 16 lbs. 8 lbs.	22 3 lbs. 18 lbs. 24 lbs. 12 lbs.	45 5 lbs. 36 lbs. 48 lbs. 24 lbs.	60 6 1/2 lbs. 45 lbs. 55 lbs. 36 lbs.	60 10 lbs. 65 lbs. 65 lbs. 40 lbs.	120 20 lbs. 100 lbs. 120 lbs. 75 lbs.

HOBART

choppers

F.O.B. Destination
All Choppers approved by N.S.F.
and listed by U.L.



HOBART MODEL	4612	4812	4822	4532	4046	4056
CHOPPING END SIZE	#12	#12	#22	#32	#46 #52 available for 3 phase unit for fresh meat only	#56
MOTOR—Hobart-Built Ball Bearing.....	¼ H.P.	½ H.P.	1 H.P.	2 H.P.	5 H.P.	10 H.P. 3 Phase Only
CAPACITY—lbs. per min. (beef)..... First grind thru ¼" plate)	4 to 5 lbs.	8 to 10 lbs.	15 to 20 lbs.	25 to 30 lbs.	60 lbs. 75 lbs. with #52 end)	125 lbs. (beef) 150 lbs. (pork)

Larger choppers available with capacities up to 180 lbs. of pork or 145 lbs. of beef per minute.



HOBART MC-46 MIXING CHOPPER—
For simultaneous mixing and grinding in combination with primary chopper. Ideal for processing ground meat. Complete specifications available upon request.

Listed by U.L.

STAINLESS STEEL TABLES FOR MIXERS AND FOOD CUTTERS

N.S.F. Approved



Model No.	For Use With	No. of Shelves	Table Surface (Inches)	Table Height (Inches)	Shipping Weight (lbs.)
2024-SS	5, 10, 12 & 20 Quart Mixers	One	20 x 20	22	50
2732-1	14" or 18"	One	32 x 27	31½	80
2732-2	Food Cutters	Two	32 x 27	31½	110

All tables are equipped with adjustable leveling feet.
Heavy duty casters are optional.

food cutters

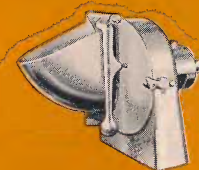
F.O.B. Destination
Food Cutters approved by N.S.F. and listed by U.L.
*No Attachment Hub








HOBART MODEL	84142 8142*	84181-D 8181-D*
BOWL SIZE	14½"	18"
ATTACHMENTS HUB SIZE	#12	#12
MOTOR — Hobart-Built	½ H.P.	1 H.P.
APPROX. CAPACITIES (Single Batch)	in Pounds	in Pounds
Bread Crumbs	1½	4 to 5
Cracker Crumbs	1½ to 2½	4 to 6
Cabbage for Relish	1 Head	6 to 7
Potatoes Hashed	3½ to 4	8
Material for Mince Meat	4 to 5	14
Nuts and Fruits	3 to 5	10
Fresh Meat	5	14 to 15
Cooked Meat for Hash	4 to 5	10
Vegetables for Soup	2½ to 4	7 to 9
Parsley	1 to 2	4
Celery for Salads	3	6 to 7

attachments




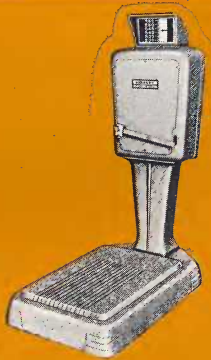
F.O.B. Factory except when sold with machine



HOBART MODEL	CHOPPING END		9" VEGETABLE SLICER		POWER DICER	
For use with Hobart mixers, food cutters and meat choppers.	Standard equipment includes round, tinned feed pan, plastic stomper, knife and plate (1/8" diameter holes). Other plate sizes available.		Available with adjustable slicer plate, grater plate and 3/8", 1/2", and 5/8" shredder plates. Also available with tubular front.		For uniform, high-speed dicing of fruits, vegetables, etc. — even cuts French Fries. Available with 1-, 1/2-, 3/8-, or 1/4-inch grids.	
HUB SIZE	#12	#22	#12	#22	#12	#22
OTHER HOBART ATTACHMENTS	Soup Strainer and Colander, Juice Extractor, Tray Support, Knife and Tool Sharpener also available for use with certain Hobart Machines.					

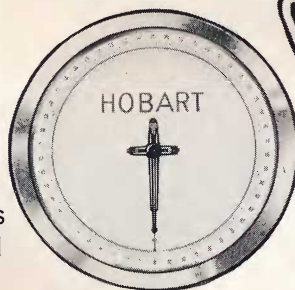
EVEN-BALANCE		FAN-TYPE	HEAVY-CAPACITY		
					
HOBART MODEL	402	100	SELF CONTAINED FLOOR SCALE WITH DIAL AND WEIGHT PRINTER	SELF CONTAINED FLOOR SCALE WITH WEIGHBEAM	MODEL 57 PORTABLE BEAM SCALE
CAPACITY — lbs.	Up to 10	20 oz. to 3 lbs.	500 to 5,000	6,300	1,000
CHART — lbs.	Over and under with Zero Center Chart either plain or graduated 2 oz., ¼ oz. or 30 grams x 5 on either side of zero.	20 oz. x ¼ oz. 3 lbs. x ½ oz.	500, 1,000, 2,000 5,000	—	—
PLATFORM DIMENSIONS — Inches	8 x 8¾	6 x 7	46 x 38, 48 x 48, 60 x 48 72 x 48, 76 x 54	46 x 38, 48 x 48, 60 x 48 72 x 48, 76 x 54	17 x 26
SHIPPING WEIGHT — lbs.	31	16	1,500	1,350	190

automatic dial and Project-O-Weight scales

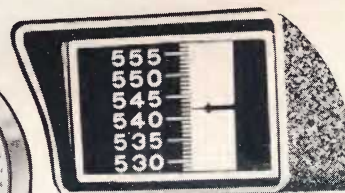
Ideal for receiving and checking weights of meats, poultry, vegetables, etc.				
	BENCH DIAL SCALE ON PORTABLE STAND	BENCH PROJECT-O-WEIGHT SCALE ON ADJUSTABLE STAND	PORTABLE DIAL SCALE WITH WEIGHT PRINTER	FLOOR TYPE PROJECT-O-WEIGHT SCALE—NOT PORTABLE
	CAPACITY — lbs.	50 to 2000	25 to 2000	125 to 2000
	CHART — lbs.	50, 75, 125, 250 500, 1000, 2000	25, 50, 75, 100, 125 250, 500, 1000, 2000	125, 250, 500 1000, 2000
	PLATFORM DIMENSIONS — Inches	18 x 20, 21 x 29 30 x 30	18 x 20, 21 x 29 30 x 30	21 x 29, 30 x 30
	SHIPPING WEIGHT — lbs.	450	450	500

accessories

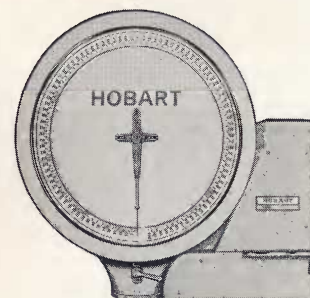
- stainless steel pan
- moisture-proof kit
- shatterproof or wire glass
- stainless steel pivots and bearings
- incandescent or neon lighted dial
- adjustable stand
- avoirdupois or metric systems
- accumulative charts
- double face dials



**AUTOMATIC DIAL
WITH EXCLUSIVE TAPE DRIVE
MECHANISM**



**EXCLUSIVE PROJECT-O-
WEIGHT INDICATOR**



**OPTIONAL
RECORD-O-WEIGHT PRINTER**

HOBART

Representatives

Hobart has 229 Field Sales and Service Offices. Check your local telephone directory. Listed below are Hobart Dealer Division Representatives.

ALABAMA

T. L. Fitzgerald
Birmingham

ARIZONA

Gerald W. Grewe
Phoenix

CALIFORNIA

John A. Baran
Los Angeles
Edgar W. Keyes
Los Angeles
Jack Madigan
Burlingame
Vincent J. Minnick
Los Angeles
Ray Moss, Jr.
Sacramento
Harold Sauser
Santa Ana

COLORADO

Martin E. Rust
Denver

CONNECTICUT

Thomas F. Drake
Hartford

FLORIDA

L. J. Lindekens
Miami
Ralph E. Osborn
Tampa

GEORGIA

John Dye
Atlanta
Ernest B. Duckworth
Atlanta

HAWAII

Donald J. Kees
Honolulu

ILLINOIS

Thompson H. Ford
Chicago

INDIANA

Jos. C. Lutz
Chicago
Kenneth P. Shaw
Chicago
James R. Smith
Chicago

IOWA

Charles R. Sharp
Indianapolis

LOUISIANA

Frederick W. Koch
Metairie

MARYLAND

Thomas A. Mahan
Baltimore

MASSACHUSETTS

Richard Medley
Boston

MICHIGAN

Gilbert Mello
Boston
Richard A. Plank
Boston

MINNESOTA

William Frank
Detroit
W. E. Magnus
Detroit
R. A. Miller
Detroit

MISSOURI

B. A. Watson
Detroit

NEBRASKA

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3 series of built-ins featuring Vari-Front panels to match any kitchen decor, plus perfect performance that gets dishes cleaner, drier too. Also, convertible-portables for permanent installation later, dishwasher-sink combinations and top-loading portables too. All have 4-Way wash, Flo Thru drying and big, versatile capacity. For more complete information, refer to Sweet's light construction file.

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Type	Model	Wash Cycles				Full Cycle	Sani-Cycle		Dimensions Inches			Weight lbs.		
		Rinse Hold		Utility Utensil			Gal.	Min. (*)	Gal.	Depth	Width	Height	Shipping	Net
Built-In	Superba VariCycle	3	2	30	11½	45	11½	45	11½	24½	24	34½†	154	125
	Imperial DuoCycle	3	2	—	—	45	10½	—	—	24½	24	34½†	151	127
	Custom	—	—	—	—	45	10½	—	—	24½	24	34½†	148	131
Free-Standing	All 3 Series above									24½	24	36	212	173
Dishwasher-Sink	Superba VariCycle	3	2	30	11½	45	11½	45	11½	24½	48	36	267	235
	Custom	—	—	—	—	45	10½	—	—	24½	48	36	264	232
Convertible-Portable	Superba VariCycle	3	2	30	11½	45	11½	45	11½	26½	24	36¼	218	191
	Imperial DuoCycle	3	2	—	—	45	10½	—	—	26½	24	36¼	215	183
	Custom	—	—	—	—	45	10½	—	—	26½	24	36¼	200	173
Portable	Classic VariCycle	4	2.4	32	12	45	12	—	—	26½	22½	35¾	145	124
	Classic Electra					45	12	—	—	26½	22½	35¾	143	122

(*) Plus time required to heat water to 180° for final rinse.

†Height can be reduced to 33¾" or increased to 35¼".



SUPERBA
KDS-15



IMPERIAL
KDI-15



CUSTOM
KDC-15



PORTABLES
KD-5 & KDY-5



DISHWASHER-SINK
KDS-35 & KDC-35

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Complete food preparers have power to spare for mixing jobs other mixers wouldn't attempt. Each operates over a dozen work saving attachments. Two models can even knead yeast dough—a KitchenAid exclusive. And, for perfect coffee in every cup, the KitchenAid Electric Coffee Mill grinds just the amount of bean coffee you need when you want it—just before brewing. It's the secret to full-flavored coffee everytime.

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Form S1-1065

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MILL



K45
4½ QUARTS
K5A
5 QUARTS



4-C
4 QUARTS